

La Piazza

French-Italian Dinner Club



A LA CARTE MENU

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Starters & Bites

BURRATA WITH GARDEN TOMATO Basil, olive oil, bell pepper salsa & Jerusalem artichoke chips.	129:-
BRUSCHETTA AL POMODORO Homemade French rustic bread with tomato, basil, olive oil & parmesan cheese.	99:-
BREAD BASKET Our own grilled focaccia served with aioli.	89:-
FRIES & DIP Served with your choice of aioli, béarnaise, or our own La Piazza dressing.	79:-
MARINATED OLIVES	65:-

Pasta

LINGUINI ALLE VONGOLE 239:- White wine, tomato, chili, garlic, aioli, parsley & basil. Venus & blue mussels.	
FRIKKADEL DI VITELLO 239:- Linguini, tomato sauce, basil, soffrito & veal meatballs.	
RIGATONI DI FILETTO DI MANZO 229:- Beef fillet in a creamy truffle sauce with mushrooms, asparagus & taleggio.	
PASTA VEGETARIANA 219:- Tomato sauce, olives, basil, semi-dried tomato, rigatoni & halloumi.	

Pizza

MARGHERITA 139:- Tomato sauce, mozzarella, basil & olive oil.	
VESUVIO CRUDO 159:- Tomato sauce, mozzarella, basil & prosciutto crudo.	
PIZZA GIROSCOPIA 189:- Tomato sauce, mozzarella, gyros, red onion, tomato, arugula & our own La Piazza dressing	
SALAME CON PROSCIUTTO CRUDO 174:- Tomato sauce, mozzarella, ventricina, salame, prosciutto crudo, pickled red onion & basil.	
MARINARA DI LUSO 189:- Tomato sauce, mozzarella, scampi, blue mussels, hand-peeled shrimps, parsley & aioli.	
QUATTRO FORMAGGI (PIZZA BIANCO) 179:- Cream cheese, mozzarella, gorgonzola, taleggio, parmesan & basil.	

For allergy information, please ask your waiter.

Salads

With a lovely base consisting of mixed salad leaves, garden tomato, pickled red onion, parmesan chips, croutons & our own La Piazza dressing. You then choose what you want to top your salad with:

HAND-PEELED SHRIMPS	199:-
GRILLED HALLOUMI	189:-
CHICKEN	199:-
GRILLED SCAMPI	189:-

A la Carte & Grilled

LA PIAZZA'S SHARING PLATE 259:- /PERSON
A luxurious sharing plate with selected charcuterie and cheeses, melon, strawberries, and grapes. Served with chicken skewers, scampi skewers, halloumi, freshly baked focaccia, criss-cut fries, carrot and cucumber sticks, aioli, and our own La Piazza dressing.

MOULES FRITES (MUSSELS) 225:- /WHOLE
White wine, chili, garlic, parsley & cream.
Served with fries, aioli & grilled focaccia. 179:- /HALF

PAN-FRIED CHAR WITH SKIN 325:-
AND BUTTER-TOSSED DILL POTATOES
Sandefjord sauce with trout roe, grilled lemon, mâche salad, and radish.

CHUCK STEAK BURGER
Lettuce, pickled red onion, cheese, truffle mayonnaise & pancetta crisp. Fries & La Piazza dressing.
(Available as a vegan alternative with bell pepper salsa).

90G	159:-
180G	195:-
270G	245:-

MARCOS PANINI 179:-
Mortadella, mozzarella, basil oil, arugula, and fresh tomato.
Served with a side salad.

VEGAN STEAK (SOY PROTEIN) 265:-
Served with bell pepper cream, criss-cut fries, vegan herb butter, summer vegetables, and Marsala gravy.

MEAT FROM THE GRILL | YOU CHOOSE. WE GRILL!
Served with red wine sauce, béarnaise, herb butter, criss-cut fries, and summer vegetables.

BEEF FILLET	200G	399:-
NIGHT-BAKED PORK NECK	220G	329:-
PORK FILLET	160G	269:-

Desserts

CRÈME BRÛLÉE 115:-
Flavored with amaretto.

GINO 125:-
Fruit, berries & chocolate.

OST- & FRUKTBRICKA 149:- /PERSON
The kitchen's selected cheeses served with seasonal fruit, olives, marmalade & focaccia crisps.

HOMEMADE ICE CREAM WITH BERRIES 55:- /SCOOP
Ask your waiter for today's flavor.



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DRINKS

DRAFT BEER 40CL

Mariestads ljus	80:-
Menabrea	85:-
Wisby summer pale ale	95:-
Wisby sitting bull dog	97:-
Galopp Mariestads ljus 17cl	40:-

PITCHER 1.7 LITERS

Mariestads ljus	260:-
Menabrea	300:-
Wisby summer pale ale	340:-
Wisby sitting bull dog	350:-

BOTTLED BEER/CIDER

Heniken	79:-
Sol	79:-
Daura glutenfri	79:-
Carlsberg hof	79:-
Newcastle	85:-
Odd Island suröl	105:-
Wisby weisse 50cl	99:-
Briska päron	79:-
Smirnoff ice	79:-

NON-ALCOHOLIC BEER/CIDER

Menabrea	60:-
Easy rider	60:-
Briska fläder	60:-

Alkoholritt vitt vin/bubbel	79:-
Alkoholfri drink	89:-

SODA/JUICE

Cola	40:-
Cola zero	40:-
Sprite zero	40:-
Fanta zero	40:-
Fanta lemon zero	40:-
Apelsin juice	40:-
Tranbärsjuice	40:-
Passionsjuice	40:-
Ananasjuice	40:-
Äpplejuice	40:-

COFFEE

Kaffe	35:-
Cappuccino	45:-
Latte	45:-
Enkel espresso	40:-
Dubbel espresso	45:-

WHISKY

Jameson Irish Whisky	22:- /cl
Tullamore Dew	24:- /cl
Famous Grouse	22:- /cl
Highland Park 18y	72:- /cl
Dalwhinnie 15y	39:- /cl
Glenmorangie 10y	37:- /cl
Auchentoshan Three Wood	44:- /cl
Laphroaigh Quarter Cask	39:- /cl
Caol Ila 12y	43:- /cl

RUM

Diplomatico Reserva Exclusiva	39:- /cl
Harrel Svea 4y	45:- /cl
Harrel Palett 3y	49:- /cl
Zacapa 23y	49:- /cl
Planteray Pineapple	31:- /cl
Planteray XO	42:- /cl

COGNAC

Braastad VSOP	34:- /cl
Hennessy VS	32:- /cl

OTHER

Boulard Grand Solage	29:- /cl
Grappa Po'di Poli Morbida	34:- /cl
Amaretto Disaronno	23:- /cl
Xanté Pärncognac	23:- /cl
Baileys Irish Cream	26:- /cl



WINE LIST

WHITE WINE

	Glass / Bottle
Chavin Cuvée Blanc France	85:- / 425:-
Riesling by Thommy Hörner Germany	129:- / 645:-
Philippe Chainier Muscadet Sevre et Maine sur Lie France	109:- / 545:-
Albizzia Chardonnay di Toscana IGT Italy	145:- / 725:-
Roberto Sarotto Gavi di Gavi DOCG Italy	139:- / 695:-
Macabeo Vin Orange EKO. Natural wine France	745:-

SPARKLING WINE

	Glass / Bottle
Torre Oria Cava Brut Spain	85:- / 425:-
Lambrusco dell'Emilia Italy	89:- / 449:-
Champagne Etienne Dumont Brut France	989:-

ROSÉ WINE

Chavin Rosé Méditerranée France	85:- / 425:-
Gassier Rosé EKO France	139:- / 695:-

SWEET WINE

Moscato d'Asti Italy	79:- / 395:-
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RED WINE

	Glass / Bottle
Chavin Grenache Syrah France	85:- / 425:-
Torre Del Falasco Valpolicella Ripasso Superiore DOC Italy	139:- / 695:-
Roberto Sarotto Langhe Nebbiolo DOC Italy	129:- / 645:-
Barbera d'Alba Contessa Rosalia Italy	785:-
Côtes-du-Rhône EKO France	129:- / 645:-
Les Hauts de Castelmaure Corbières France	139:- / 695:-
Cono Sur Single Vineyard Pinot Noir Chile	134:- / 670:-
Nipozzano Riserva Chianti Rufina DOCG Italy	945:-
PRATI by Louis M Martini Sonoma County Cabernet Sauvignon. USA	925:-



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SOMETHING REFRESHING?

SANGRIA - RED OR WHITE 399:-

Red: Classic brandy-based Sangria pitcher where full-bodied red wine meets sun-ripened passion fruit, fresh orange, and crisp green apple. Filled with lots of fresh fruit and summery character.

White: Fresh white Sangria pitcher with a focus on peach and elderflower, topped with sparkling Cava and filled with sun-ripened fruits and berries. Summery, floral, and lively bubbly.

MOJITO 155:-

We mix a classic Mojito for those who prefer it, but we also make variations flavored with strawberry, pineapple, or mango, your choice!

FROZEN DAIQUIRI 165:-

Choose between: Strawberry | Pineapple | Mango



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